



VIRTUAL MICROWAVE TEST KITCHEN FOR FOOD DESIGN WEBINAR

THE COURSE

This webinar will introduce the audience to modeling as a tool for designing microwaveable food products. A virtual test kitchen concept will demonstrate how modeling can be used by food product developers in designing foods that can deliver better cooking performances across a range of microwave ovens.

The webinar will explain the following concepts/answers the questions:

1. Is modeling a feasible and practical tool for the microwavable food industry?
2. Can you provide specific examples of how modeling can be used for food design?
3. How can modeling be used for better understanding microwave interactions with food systems?
4. How can you use models to investigate various food layouts and shapes on cooking performance?
5. How can models be used to evaluate "what if" scenarios for design modifications to achieve better cooking performance?

Instructor Jeyam Subbiah, Ph.D., P.E., Kenneth E. Morrison Distinguished Professor of Food Engineering Biological Systems Engineering and Food Science & Technology. University of Nebraska-Lincoln.

WHO SHOULD ATTEND?

All those interested or involved in the development of microwavable products: including food technologists, scientists and engineers; packaging engineers and development personnel; marketing, testing and validation of microwavable products. In addition, those interested in microwave ovens and industrial microwave processing.

LOGISTICS

Tuesday, September 16 at 11am EST

REGISTRATION

IMPI Members: Free of Charge
Non-members: \$99

*Pre-registration is required. Registration at <http://www.impi.org/events>.
Once you are registered, you will receive an email with Log In instructions.*

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